

## DINNER

### SIGNATURE BREADS

- NOTCH8 stout, comte cheese, garlic butter, mustard seed 11  
WARM HONEY WHEAT fig, walnuts, honey cultured butter 9

### TO SHARE

- CAMPFIRE TARTARE smoked dry aged beef, foie gras, black truffle, yolk, sea buckthorn berry, crisps 30  
LOCAL BC OYSTERS black label whisky mignonette 18 (½ doz.) • 34 (1 doz.)  
NOTCH8 CHARCUTERIE selection of oyama salumi with traditional condiments 32

### CAVIAR SERVICE

- NORTHERN DIVINE CAVIAR blinis, crème fraîche, chive, egg yolk, egg white, shallots 95 (12 g) • 215 (30 g)  
TAKE IT UP A NOTCH pair with dom pérignon 445 (with 12 g) • 565 (with 30 g)

### STARTERS

- TRUFFLE SOUS-VIDE EGG burrata, roasted sunchoke, forest mushrooms, walnut rye crumb 19  
QUALICUM BAY SCALLOP smoked sablefish, spruce infused aioli, pickled wild berries, sea asparagus 12 (EACH)  
'SEA'SAR SALAD smoked salmon bacon, shrimp, dungeness crab, sourdough, parmadammer cheese 19  
HARVEST SALAD winter greens, buffalo mozzarella, pecans, wild cranberries, late harvest vinaigrette 16  
FRENCH ONION SOUP twice baked croissant, emmental 13

### ENTRÉES

- WEST COAST SEAFOOD sablefish, bc shellfish, roe, vancouver island kelp, smoked oyster 'sea water' broth 43  
PORCINI ELK STRIPLOIN forest mushrooms, braised plums, purple fingerling potatoes, black garlic truffle jus 49  
BIRCH LAQUERED WILD BOAR CHOP pork hock & bean cassoulet, spaetzle, mushrooms, wild lingonberries 47  
LAVENDER & HONEY ASH LINGCOD green pea & nasturtium velouté, local vegetables, flowers 36  
SPICE CRUSTED BISON foraged mushrooms, salsify, wild grains, blackberry birch jus 49  
CRAB & SHRIMP RISOTTO dungeness crab, bc shrimp, sea asparagus, sweet peas, burrata cheese, micro shiso 36  
PUMPKIN POLENTA herb neufchâtel blue corn polenta, unearthed roots, legumes, pumpernickel pesto crumb 29

### THE CLASSICS

- 12oz PRIME RIB garlic mash, creamed kale, yorkshire pudding, au jus 49  
10oz CAB NY STRIPLOIN roasted pemberton potatoes, marrow vegetables, red wine jus 48  
ROTISSERIE CHICKEN buttered corn, farro verde, local greens, egg, roasted chicken jus 34